

(last updated, 05-11-07)

USDA Commodity Food Fact Sheet for Schools & Child Nutrition Institutions

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A255 - ALMONDS, WHOLE, ROASTED, 25 LB

CATEGORY	Meat/Meat Alternates	
PRODUCT DESCRIPTION	U.S. No. 1 dry-roasted almonds. Roasted almonds are slightly harder in texture than natural almonds because the dry-roasting process removes some of the moisture. Salt may be used in the roasting process.]
PACK/YIELD	• 25 lb bag.	
	• One 25 lb bag AP yields about 87½ cups chopped almonds and provides about 400.0 1-oz servings nuts.	-
	• One lb AP yields about 3½ cups chopped almonds and provides about 16.0 1-oz servings nuts.	
	• CN Crediting: 1 oz roasted almonds provides 1 oz-equivalent meat/meat alternate.	
	NOTE: Nuts and seeds may meet no more than 50 percent of the meat and meat alternate requirement for lunch/supper patterns in USDA's Child Nutrition Programs.	
STORAGE	• Store almonds off the floor in a cool, dry, well-ventilated place (ideal temperature of 50 °F and relative humidity between 50 - 70%).	
	• If ideal storage conditions are not available, store almonds under refrigeration.	
	Use First-In-First-Out (FIFO) storage practices to ensure use of older product first.	,
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Nutrition Information

Almonds, dry roasted, salt added

	1 oz	⅓ C
	(28 g)	(35 g)
Calories	169	206
Protein	6.26 g	7.62 g
Carbohydrate	5.47 g	6.66 g
Dietary Fiber	3.3 g	4.1 g
Sugars	1.39 g	1.69 g
Total Fat	14.98 g	18.23 g
Saturated Fat	1.15 g	1.40 g
<i>Trans</i> Fat	N/A	N/A
Cholesterol	0 mg	0 mg
Iron	1.28 mg	1.56 mg
Calcium	75 mg	92 mg
Sodium	96 mg	117 mg
Magnesium	81 mg	99 mg
Potassium	211 mg	257 mg
Vitamin A	0 IU	0 IU
Vitamin A	0 RAE	0 RAE
Vitamin C	0.0 mg	0.0 mg
Vitamin E	7.37 mg	8.97 mg



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PREPARATION/ COOKING INSTRUCTIONS	Roasted almonds are ready to use.
USES AND TIPS	• Almonds are a tasty and nutritious addition to rice dishes, vegetable dishes, casseroles, stuffing, salads, baked goods, and desserts; they are a wonderful addition to granola; when chopped, they also make an excellent substitute for bread crumbs as a topping for casseroles or as a breading for fish or poultry.
FOOD SAFETY INFORMATION	Visually inspect for presence of foreign substances, insects, or molds before use.
BEST IF USED BY GUIDANCE	 For guidance on how to effectively manage, store, and maintain USDA commodities, please visit the FDD Website at: http://www.fns.usda.gov/fdd/facts/biubguidance.htm. For additional information on product dating, go to page 6 of <i>Choice Plus Food Safety Supplement</i> at: http://www.nfsmi.org/Information/choice-plus-food-safety-supplement.pdf.